



Volume 11, Issue 2

November 2011

City of Santa Barbara

Get Ready Santa Barbara!

Stay informed in 2011



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Upcoming Issue in December 2011 Don't Give Into the Cold



Taking preventive action is your best defense against having to deal with extreme cold-weather conditions. By preparing your home and car in advance for winter emergencies, and by observing safety precautions during times of extremely cold weather, you can reduce the risk of weather-related health problems.

2011 Upcoming Topics

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Fireplaces



Human beings have used fireplaces for heat and security since before the beginning of recorded history. This is not surprising, since it has been said that the discovery of fire is second only in importance to the discovery of language - and fireplaces are a simple, effective and convenient way to control and contain a fire within the comfort of your home, whether it is a cave or a mansion.

The earliest fireplaces were made up of some stones, and potentially a hole in the roof of the structure to allow smoke to vent skyward. You can imagine how effective such a system would be. Although very simple and low tech, such techniques yielded proportionate effectiveness, with a very inefficient burn, tremendous indoor air pollution, and dirt and ash everywhere.

For a long time, fireplaces were simply a necessity. People knew how they were built, it was done a certain way, and it just worked as well as could be expected. In the 18th century, fireplaces began to become more than a simple necessity - they began to become the centerpiece of a home, an aesthetic as well as a practical fixture. In this time period, new materials and methods of construction and manufacturing were being discovered. Abraham Darby established new methods of smelting, making newer, stronger metals - thus, iron was discovered. Since iron is so large and heavy, it must be heated to very high temperatures and poured into a large mould or cast and allowed to harden - hence the name "cast-iron". Fireplaces made with this material were more resilient than the previous stone or plaster fireplaces, and they radiated heat more easily because of the metal's ability to absorb large amounts of heat energy without cracking or chipping.

Fireplaces really began to come into their own during the Victorian era. In this time period, visual appeal began to take on even more importance than before, which resulted in stonemasons, blacksmiths and other artisans and craftsmen honing their skills as artists just as much as builders, so that rather than simply building a practical, functional fireplace, they could create masterpieces of stone, wrought iron, wood, and more exotic materials. As housing itself changed, fireplaces did as well, with a variety of new styles of fireplace design techniques emerging. Improved chimneys reduced indoor air pollution and improved the level of safety and overall burn efficiency of fireplaces as well.

Some safety tips before you use your fireplace:

- Don't burn trash...this means Holiday wrappings, newspapers, etc.
- Use a gas log if you can
- Clean your chimney yearly with a professional chimney sweep
- Never use gasoline charcoal lighter, or other fuel to light or relight a fire because vapors can explode
- Do not allow small children near the fireplace
- Never leave a fire unattended
- Be sure no flammable materials hang down from or decorate your mantel (hint: Christmas Stockings hanging on a mantel is not such a good idea)
- Make sure you have basic fire safety equipment near; such as an ABC fire extinguisher

For more information and safety list for your fireplace go to the Santa Barbara County APCD website at <http://www.sbcapcd.org/fireplace.htm>

Thanksgiving Safety

- Stay in the kitchen when you are frying, grilling, or broiling food. If you must leave the kitchen for even a short period of time, turn off the stove.
- If you are simmering, baking, boiling, or roasting food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that the stove or oven is on.
- Avoid wearing loose clothing or dangling sleeves while cooking.
- Keep kids away from cooking areas by enforcing a "kid-free zone" of three feet around the stove.
- Keep anything that can catch on fire—pot holders, oven mitts, wooden utensils, paper or plastic bags, food packaging, and towels or curtains—away from your stove top and oven or any other appliance in the kitchen that generates heat.
- If you must use a turkey fryer, make sure it is outdoors and in an open area away from all walls, fences or other structures that could catch on fire and away from moisture that can cause serious burns from steam or splattering hot oil. Always follow the manufacturer's instructions.
- Smoke alarms save lives. Install a smoke alarm near your kitchen and use the test button to check it each month. Replace all batteries at least once a year.
- After your Thanksgiving guests leave, ask a family member to perform a home safety check to ensure that all candles and smoking materials are extinguished.



Visit www.redcross.org/homefires for more information on how to be fire safe on Thanksgiving Day.

Disaster Facts: 1975 Hawaiian Earthquake & Tsunami

The largest tsunami generated locally in Hawai'i in the 20th century was triggered by sudden, violent ground motion associated with the magnitude 7.2 earthquake on November 29, 1975. Waves reached 6 to 14 m above sea level on the southeastern coast of the Big Island. The tsunami killed two people and caused property damage of about \$1.4 million (about \$4.6 million in 1999 dollars).

The tsunami spread east and southwest from its source near Halape, 30 km west of the earthquake epicenter. At Halape, the sea began slowly rising within 10-30 seconds after ground shaking had diminished and then rapidly developed into a rushing wave. At least two more large waves followed. No withdrawal of water was observed before the initial wave. The tsunami reached Hilo in only 20 minutes, Kailua-Kona in 27 minutes, and Honolulu in 49 minutes.

Thirty-two campers at Halape were the first to experience the tsunami. The campers were able to stand during the initial violent shaking caused by the earthquake but were soon thrown to the ground if they did not cling to trees or large rocks for support. A deafening roar rose from the steep cliffs above Halape as numerous rockfalls rumbled downhill. Many campers, frightened by the noise, moved still closer to the beach, away from the falling rocks.



When some campers, for fear of a tsunami, ran toward the beach to check, their flashlights shone on a slowly but noticeably rising sea. Within a minute or so, sea level began to rise faster, causing the campers to run back toward the rockfalls at the base of the cliffs. So when you hear there is a Tsunami coming to Santa Barbara "Don't Run to the Beach"

Source: USGS Hawaiian Volcano Observatory

City of Santa Barbara Office of Emergency Services



OES is on the web!

<http://www.santabarbaraca.gov/OES>

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Thanksgiving Turkey Facts

1. **How should you thaw a turkey?**
A turkey should be thawed in the refrigerator according to its weight; 24 hrs for each 5 lbs.
2. **How do you store leftovers?**
Within two hours of cooking, cut turkey into small pieces, refrigerate separately from stuffing in a shallow container. Use turkey or stuffing within 3-4 days, but use the gravy within 1-2 days or freeze. Note: When freezing the turkey, if not covered in broth plan to use within a month. If it has broth, you can freeze the turkey for up to 6 months.
3. **Which is safer cooking stuffing in the turkey or separately?**
It is definitely safer cooking the stuffing separately. Stuffing temperature should reach 165°
4. **Fact:** It is not safe to share your Thanksgiving feast with your pets
5. **Fact:** Turkey is not done when it's golden brown on the outside. The United States Department of Agriculture recommends that the turkey be cooked to a temperature of 165°F (74°C), as measured in the innermost part of the thigh. If the thigh is 165°F, the breast meat is likely to be 10°F hotter.

Source: USDA

FEMA News

The Nationwide test of the Emergency Alert System is now less than two weeks away. The test will take place on **Wednesday, November 9th at 2:00 pm eastern standard time**, and will be the first time this system, which is often tested and used by officials at the local level, will be tested across the entire country.

The national Emergency Alert System is an alert and warning system that can be activated by the President, if needed, to provide information to the American public during emergencies. NOAA's National Weather Service, governors, and state and local emergency authorities also use parts of the system to issue more localized emergency alerts. The test is an important exercise in ensuring that the system is effective in communicating critical information to the public. The top priority is to make sure that all members of the public know that this test is coming up - and that it is just a test.